

1. Notices

- The power must comply with electric requirements on the label rating. If improperly use, fire or series trouble may be occurred.
- The machine must be earthed when using, it is dangerous to get an electric shock if not earthed or not reliable to be earthed.
- Please turn off all switches and cut off power when emergency happens.
- The hands or other parts of body are not allowed to enter workspace when the machine is running, otherwise people may get hurt..
- The machine should be repaired by manufacturer or agents if it is broken.
- We are not responsible for injurys or equipment faults if machine is modified by users themselves.
- When the electric wire is damaged, it must be changed immediately.
- The electric wire must be special soft wire bought from manufacturer or repairing department.
- The machine can not be flushed by water, for it is not waterproof structure, otherwise it will cause an electric shock and damage the electric parts.
- Please turn off all switches when machine is not operated and cut off the power.
- Please stop operating and turn off the machine when cleaning the machine.
- Must stop the machine when it is found operating abnormally.
- Loose clothes cannot be wired when operating the machine, and long hair should be covered by a cap.
- Often check blade-cover, carriage, blade and other parts in case of getting loose or damaged
- Frozen meat with temperature below -6°C cannot be cut.
- Please attach this operation manual when resell the machine.
- Please contact us when the manual operation is damage or lose.
- Please contact us when you meet other problems which have no detail in the manual operation.

- The machine is not allowed to be operated by the disable, children or people without experience, unless they are under supervision or instruction of professional personal who can make sure the safety.

The safety labels on the machine



Reliable earth wire must be connected to avoid personal injury due to leakage.



Keep hands off the workplace when machine running, in case of injury.



Be careful when clean and change blade, and keep hands off the blade edge in case of injury.

2. Main Technical Parameters

Model	Parameter	Voltage (V)	Frequency (Hz)	Power (W)	Motor speed (r/min)	Blade speed (r/min)	Blade diameter (mm)	Slicing thickness (mm)	Slicing width (mm)	Weight (kg)	Measurement (mm)
HBS300	Aluminum magnesium alloy casting	100~120/ 220~240	50/60	250	1400	310	Φ300	0.2~15	220	25	510*440*432
HBS250	Aluminum magnesium alloy casting	100~120/ 220~240	50/60	150	1400	350	Φ250	0.2~12	180	20	480*370*370
HBS220	Aluminum magnesium alloy casting	100~120/ 220~240	50/60	120	1400	350	Φ220	0.2~12	160	18	480*370*370
HBS195	Aluminum magnesium alloy casting	100~120/ 220~240	50/60	120	1400	450	Φ195	0.2~12	150	12	416*377*322
HBS300	Aluminum alloy die casting	100~120/ 220~240	50/60	250	1400	310	Φ300	0.2~15	220	25	510*440*432
HBS250	Aluminum alloy die casting	100~120/ 220~240	50/60	150	1400	350	Φ250	0.2~12	180	20	480*370*370
HBS220	Aluminum alloy die casting	100~120/ 220~240	50/60	120	1400	350	Φ220	0.2~12	160	18	480*370*370

3. Operation Instructions

3.1 Ready suitable place for meat slicer 1

The slicer should be placed on sturdy, flat platform or desktop and set aside adequate space for the slicer in order to operate, maintain, and ventilate.

Power requirements of the slicer

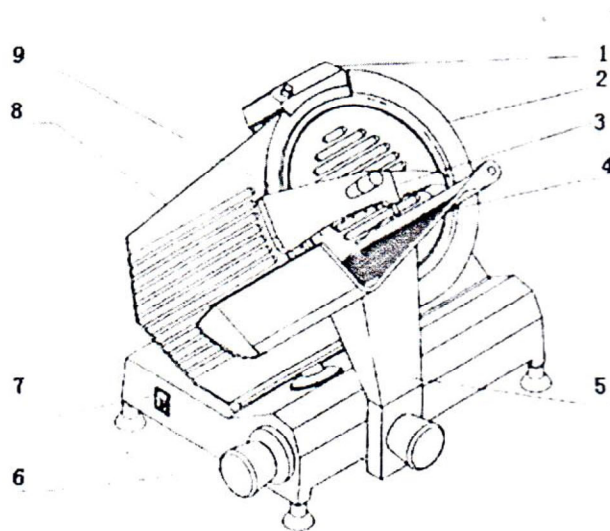
Power condition: AC, 1 phase, 50Hz. The slicer is attached with it a standard triangle plug with earth wire, the power socket must be the standard triangle.

3.2 Unpacking

Before installation, please check all items attached with the machine. If anything missed, please contact the supplier.

3.3 Machine parts and their locations

Attention: In order to ensure the machine can be used successfully, please carefully read this chapter and get familiar with the parts and their locations.

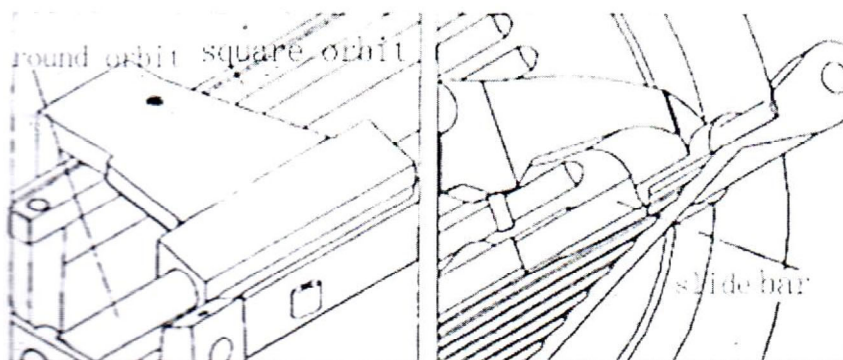


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|-------------------|-------------------|------------------|------------|------------------|
| 1. grinding stool | 2. protect circle | 3. presser | 4. carrier | 5. slide bracket |
| 6. handle bar | 7. switch | 8. locking board | 9. blade | |

3.4 Lubrication

3.4.1 Turn over the machine, spread the lubricating oil on the surface of square orbit and circle orbit every 7 day.

3.4.2 Spread food oil on the slide bracket .



Attention: Turn off the switch and cut off the power of the machine when spread the oil.